

# Cheesy Tidbits!

## PRESTIGIOUS AWARD FOR LOCAL CHEESEMAKERS

Pipers Creek cellar door Cloud 9 Farm has taken home a silver medal from the Dairy Industry of Australia for its soft cheese, White Velvet.

The prestigious award has capped off a successful first year of operation for the Deeble family's small farm, which produces artisan wine and cheese.

The cheese, which has been very popular with patrons at the cellar door, is handmade from Dexter milk and produced on the farm by mother and daughter, Susy and Jacquie Deeble.

Susy Deeble said she was honoured to receive the award.

"The award was very unexpected and such a lovely surprise as it was the first time we had entered the competition."

Cloud 9 Farm also make an even creamier version of White Velvet, called Triple Velvet, Grana, Cheddar and their own dry red wine.

Winemaker Alan Deeble has been delighted by the amount of customers that have visited the farm since its opening.

"The number of people that seek out quality cheese and wine and are interested in knowing where their food comes from have steadily increased," said Alan.

Cloud 9 Farm's cellar door has been closed over winter while Susy and Jacquie travel to Italy to learn the skills of some of the best cheesemakers in the world.

Cloud 9 Farm will re-open from Saturday, 5 September 2015.



## Lyndall adds flavour to the Dexter Cattle Expo!

Lyndall Dykes, affectionately known as 'the cheese lady' by her growing number of fans is a passionate advocate of wholesome, sustainable and delicious homemade produce. Lyndall has been making cheese for over 30 years, finding it very exciting that you can make cheese at home with very little equipment, cost or complication. Her mission is to share with everyone how it is done. That is just what Lyndall will be doing at the Dexter Expo in Macksville on October 17 & 18 2015.



Seven years ago Lyndall opened the doors of 'The Cheesemaking Workshop' at her base on the Coffs Coast, NSW. Since then she has trained thousands of happy workshop participants in the art of simple, cost effective and fun home cheese making.

In Dec 2012 Lyndall launched her beautiful book, 'The Cheesemaking Workshop', a photographic step-by-step guide to making 20 delicious cheeses and associated recipes. The first print run sold out in a few short months.

The Cheesemaking Workshop and book have featured in Qantas magazine, Feast, many regional publications and a whole host of radio stations, including regional ABC and Lyndall's profile is growing all the time.

Lyndall regularly takes her workshops on the road to a variety of regional and rural locations and whenever she appears at events and food shows, her demonstrations never fail to pull in a crowd.

As demonstrated by the many testimonials, workshop participants and event organisers agree that Lyndall has special qualities, making her demonstrations and classes much-sought after. Lyndall would be delighted to bring added value to your event and is available to deliver a cheese making demonstration at the 2015 Dexter Expo.

Blessed are the Cheesemakers!